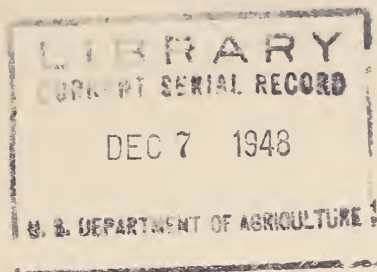


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LIST OF PUBLICATIONS
 ON
 CUCUMBER PICKLING AND SALTING OF VEGETABLES//
 RESULTING FROM COOPERATIVE INVESTIGATIONS AT RALEIGH, N. C.,
 BY THE
 UNITED STATES DEPARTMENT OF AGRICULTURE ^{1/}
 AND
 NORTH CAROLINA AGRICULTURAL EXPERIMENT STATION ^{2/}
 SEPTEMBER 1938 - JANUARY 1948 X

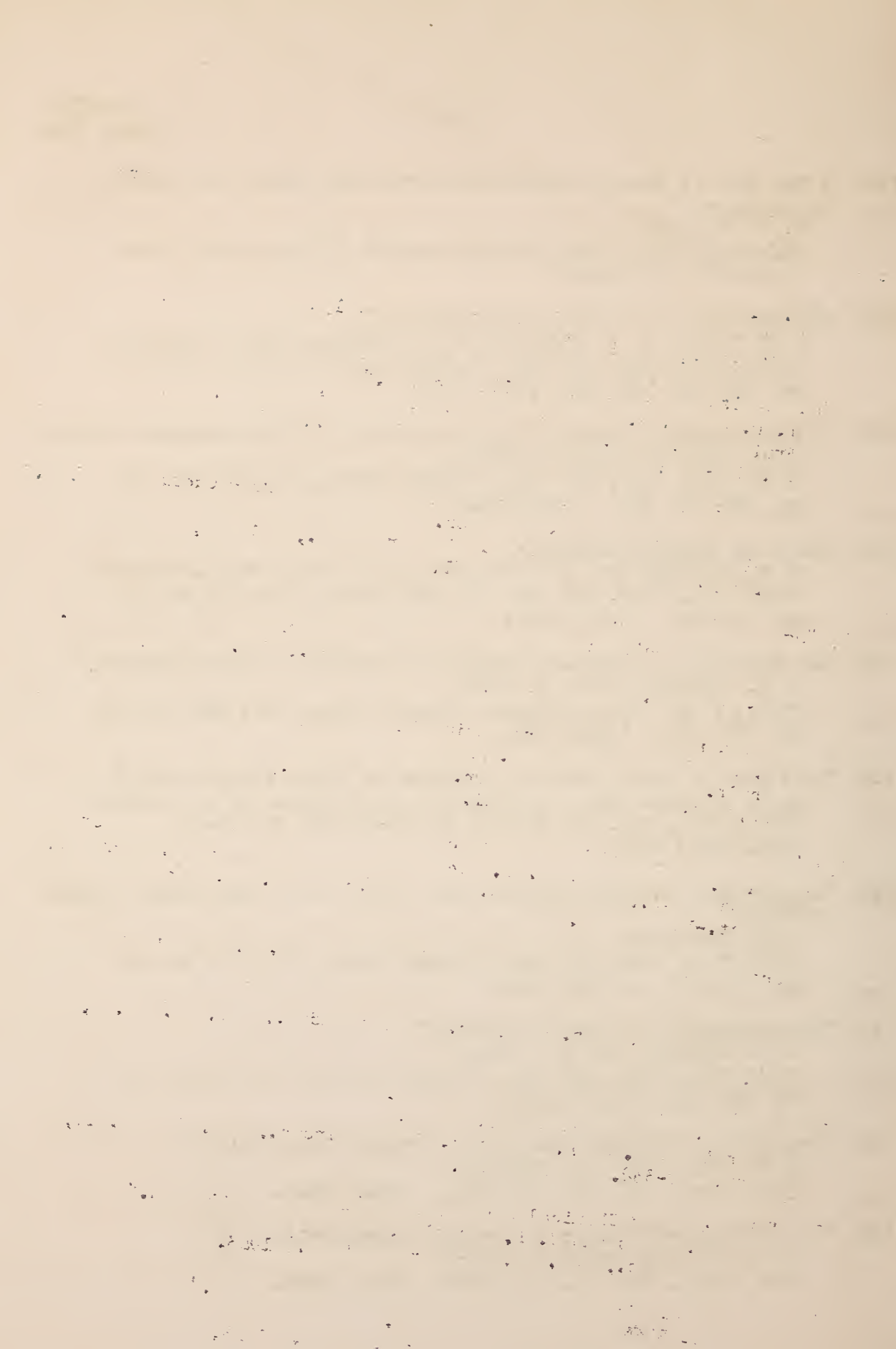
^{1/} Agricultural Chemical Research Division, Bureau of Agricultural and Industrial Chemistry, Agricultural Research Administration.

^{2/} Department of Horticulture.

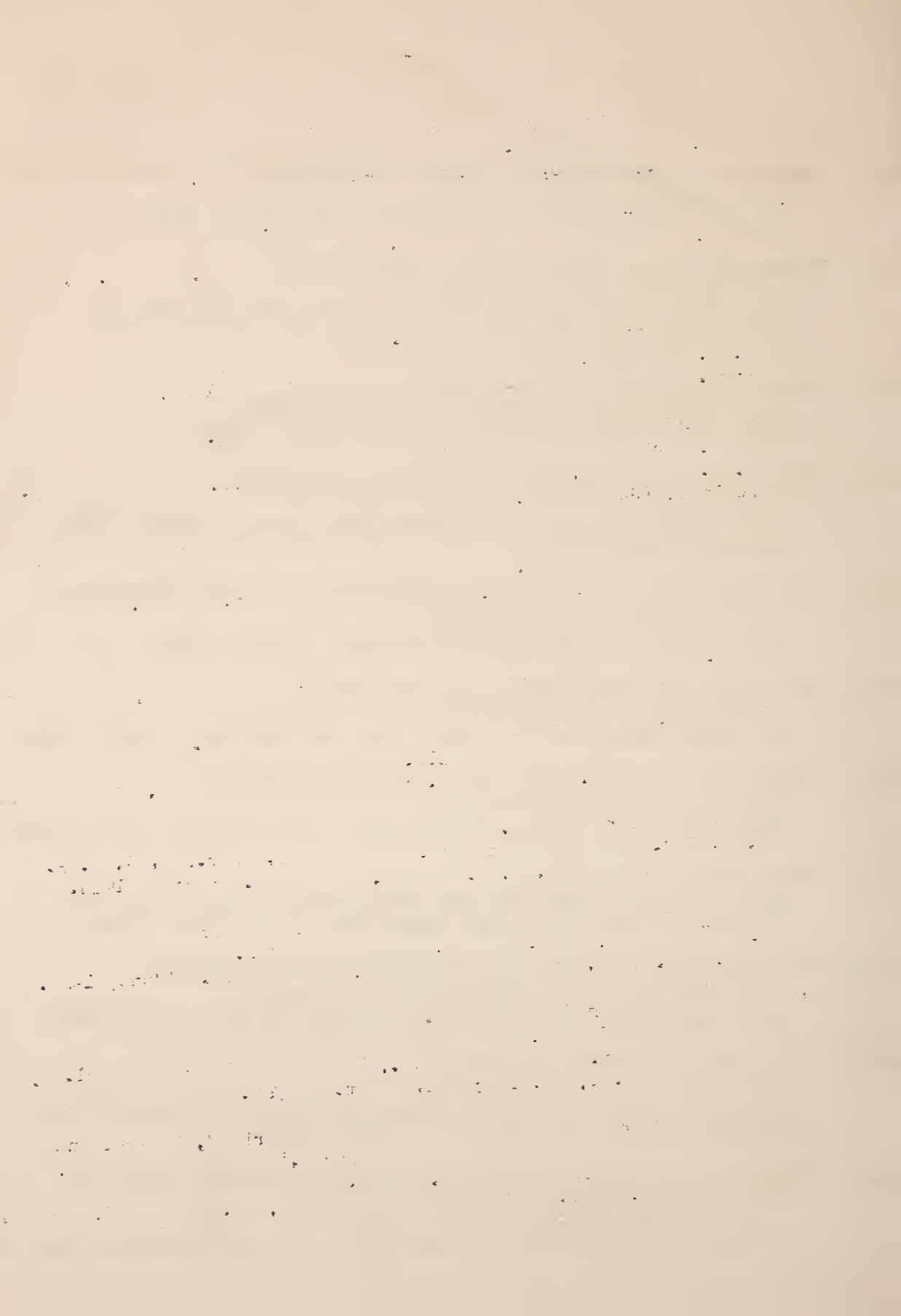
- * / (1) "The Preservation of Brine Samples for Chemical Analysis."
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- * / (9) "Observations on BLOATER Formation in Cucumber Fermentation."
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* / Indicates articles that are no longer available in reprint form. They
may be obtained from the journals in any large library.

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- (20) "Mortality of Microorganisms During Pasteurization of Cucumber Pickle."
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- (21) "Commercial Brine Preservation of Vegetables."
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- (24) "The Importance of Care in the Pasteurization of Pickle Products."
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- (25) "Procedure for Pasteurizing Pickle Products."
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